

DINNER SATURDAY JULY 6

Executive Chef: Kelly Conwell
Sous Chef: Nick Haley

SMALL THINGS

Vegetarian

- TOMATO SALAD** pickled watermelon, white balsamic, shallot, basil ricotta, local herbs 13
715 GREEN SALAD two sisters greens, sherry vin, goat cheese, strawberry 12
SUMMER GAZPACHO toasted almonds, pickled grapes, cold pressed olive oil 7 cup 12 bowl
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl
BURRATA grilled zucchini, tomato vinaigrette, pickled shallot, saba 16 (add prosciutto for \$7)
FRENCH FRIES house cut, herb salt, served w/ aioli, truffle cream & ketchup 11
OLIVES w/ citrus, herbs & red bell pepper 8
HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 9
GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12
BRUSSELS caesar, pickled raisin, crouton, parm 11
WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13
DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14
SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14
AHI TUNA CRUDO* sun chips, passionfruit vin, wasabi cream & pickled watermelon 18
GRILLED OCTOPUS green garlic latke, fermented garlic, chili-grapefruit relish, nuts 23
HACKLEBACK CAVIAR* truffle cream, crispy capers, chives, potato chips 20

PASTA

- SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 34
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 27 add shrimp 9
CRAB RAVIOLI mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 34
PENNE RAGU braised pork & beef, tomato sauce, butter, parm 26
LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 29
SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 26
SMOKED PORK CANNELLONI fresh pasta, smoked pork, chicken, bechamel, cheese 28

ENTREES

- PAN ROASTED SALMON*** spaghetti squash, shallot beurre blanc, caviar, polenta, golden tomato 37
CHICKEN PARM breaded & fried w/ crispy goat cheese risotto, red sauce, pesto & parm 37
GRILLED LAMB LOLLIPOPS* (NZ, halal) pomegranate molasses, harissa crème & dukkah 33
VEAL PICCATA brown butter, lemon & capers, side of 'gnocchi & cheese' w/ mushrooms 36
PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34
FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55
THE RIBEYE* two pounds, with a side of fries 77

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.
Not every ingredient is listed-please notify server of allergies
gluten-free fusilli pasta can be substituted

SPECIAL THINGS

BIG SNOW CRAB DINNER !!!

two pounds cajun-style snow crab, angel hair scampi, sweet corn, melted butter, cocktail sauce & lemons 59

LEMON RICOTTA DUMPLINGS

rock shrimp, snap peas, miso-parm butter, asparagus, caviar & herb oil 34

BEEF CARPACCIO*

marinated beets, pickled mustard seed, black garlic, sweet miso 16

LOBSTER SALAD

poppysseed vinaigrette, apple, fingerling potato, pistachio, arugula 26

CREAMED SWEET CORN

local cherry tomatoes, garlic-herb butter, pickled shallot 9

STEAK SALAD*

6 oz petit filet, local greens, beef steak tomato, garlic croutons, marinated summer squash, herb vin 24

DELAWARE OYSTERS*

six for \$18 *Rehoboth Bay* plump, smooth & buttery on the half-shell w/ rhubarb mignonette -or-grilled w/ garlic lemon butter

POPSICLE in CAVA

seasonal popsicle placed in a glass of cava on purpose 13

WINE FLIGHT \$15

2oz each of these three summer faves

MAPRECO VINHO VERDE

bright & floral portuguese refresher

KUNG FU GIRL RIESLING

lush & juicy pear vibes from washington

ALVAREZ GODELLO

super fresh, sun shiny white from spain

SLUSHIES

ALCOHOL-FREE \$10

BOOZY \$14

PIÑA COLADA
RASPBERRY
LEMONADE

BRECA ROSÉ \$29 BTL
SUMMER FAVE FROM SPAIN

PATIO PARTY! WED JULY 10TH

LOW COUNTRY BOIL \$45

DETAILS & TIX AT EXPLORETOCK.COM/715

Cocktails

SUMMER SUMMER SUMMER

TO THE RACES !!!

peach whiskey, apple reduction,
lemon, black tea 12

ON AN ISLAND IN THE SUN

rum blend, citrus, ginger, apricot,
pineapple, cinnamon 14

QUEEN BEE

plymouth gin, ginger, honey, lemon 13

DEPRESSED HITMAN

blueberry vodka, st. germain,
cocchi americano, lemon 12

AFTERNOON in OAXACA

berry mezcal, blood orange liqueur,
agave, lime 12

RANCHITO

blanco tequila, passionfruit cordial, lime, soda 13

GET FROSTED

raspberry gin, salted juniper, lemon, lavender 13

PISCO PRINCE(SS)

peruvian brandy, lime, kiwi, herbal notes 14

715 CLASSICS

FORMER SPY

vodka, limoncello, lavender, lemon 14

BASIL RICKEY

cucumber-fennel infused gin, basil,
lavender, lime 14

GREEN LINE

pepper infused vodka, cucumber, mint,
honey, lime 14

CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

THE 715 MARTINI

red bell pepper gin, olive & onion, manzanilla
sherry, a lil brine 13

Wine by the Glass

5oz gls \$ | bottle \$

Perelada Cava NV Spain 11 gls | 44 btl

Castell de Sant Pau Sparkling Rosé NV Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Villa Fassini White Blend 2021 Italy 10 | 40

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

Cakebread Chardonnay 2020 Napa 25 gls | 99 btl

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio Alto Adige 14 | 56

Kung Fu Girl Riesling 2022 Columbia Valley 11 | 44

Villa Sopita Sangiovese 2018 Italy 10 | 40

Opolo Summit Creek Cabernet 2021 Paso Robles 16 | 64

Caymus Cabernet 2021 Napa 45 gls | 180 btl

Banshee Pinot Noir 2022 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

PORCH PUNCH \$10
gin, guava,
pineapple,
citrus + lime

WINE BOTTLES UNDER \$30

Breca Rosé, Spain 29

Les Allies Brut Sparkling, France 28

Mapreco Vinho Verde, Portugal 25

La Bastarda Pinot Grigio, Italy 26

Alvarez De Toledo Godello, Spain 25

Kuranui Sauv Blanc, Nz 27

Flaco Tempranillo, Spain 25

Esprit De Fonrozay, Bordeaux 25

Patamar Red Blend, Portugal 27

Spinelli Montepulciano D'Abruzzo 29

Fontella Chianti, Italy 27

Sur De Los Andes Malbec, Mendoza 27

ZERO-PROOF THINGS

CHERRY SPRITZ

cherry shrub, thyme, agave, fizz 7

BENEFIT OF THE DOUBT

lyre's london dry, citrus cordial, ghia, orange
flower water 11

PHONY NEGRONI

from st. agrestis in brooklyn 12

LYRE'S AMALFI SPRITZ

italian-style spritz
perfect beachside vibes 12

LYRE'S CLASSICO SPRITZ

perfectly bubbly, properly tart,
hints of pear & apple 12

BEER

Michelob Ultra 6

Miller High Life 4

Boulevard Wheat 6

Sierra Nevada Hazy Little Thing IPA 7

Free State Guavatas Sour 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

CREAM SODAS

Orange 6

Vanilla+Lavender 5

Blueberry 5

COFFEE TEA SODA

San Pellegrino 1L 7

Perrier 4

Harney & Sons Bottled Iced Tea 4

Ginger Beer 4

Coke, Diet Coke, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Mocha / Chai Latte 5

Mighty Leaf Hot Tea 4